# PRODUCT SPECIFICATION.

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| **Product Title** | MEALMAKER MISSISSIPPI CAJUN RUB 2KG PAIL |
| **Product Code** | MM41102 |

**Product Description**

## Mississippi Cajun Rub - Bold Flavour For Butchers

Introducing the **Mississippi Cajun Rub** - a rich, deep-south inspired blend that brings bold, smoky heat to your meat counter. This versatile **RUB** delivers a punch of authentic Cajun flavour with a sweet and spicy finish, ideal for creating mouth-watering ready-to-cook meat products.

## Perfect for Butchers and Meat Processors

Specially developed for butchers, this high-quality **Mississippi Cajun Rub** adds instant visual appeal and intense flavour to pork, pork belly, beef, chicken, or lamb. Whether you're covering ribs, coating steaks, or prepping chicken portions for the oven or barbecue, this **rub** enhances both presentation and taste.

## Why Use Mississippi Cajun Rub?

Butchers looking to increase customer interest and boost sales will benefit from this easy-to-use **glaze**. With a delicious blend of spices, paprika, and a subtle smoky heat, it captures the essence of Southern cooking while offering flexibility for a range of meat cuts.

## Key Benefits:

- **Authentic Mississippi Cajun flavour** - sweet, spicy, smoky
- Ready-to-use straight from the pack
- Ideal for oven, grill, or BBQ-prepared meat
- Excellent product for butcher counters and retail packs

## Maximise Display Appeal & Flavour

Customers are drawn to vibrant, flavour-packed products - and the **Mississippi Cajun Rub** delivers just that. Use it to enhance your fresh meat display, create tempting meal kits, or offer a standout barbecue range. This **rub** is not only about taste - it's about making your meat look irresistible.

*Add Southern flair to your butchery offerings with the bold taste of Mississippi Cajun Rub - the ultimate meat flavour!*

**Usage:**

- Weigh the product to be covered by the rub, and put it in a bag.
- Add rub blend at about 8% of the product weight.
- Shake until completely coated.
- Keep refrigerated for at least 30 minutes for the flavour to infuse.

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| **Usage Rate** | 8.00% |
| **Best Before Dates** | 24 months from date of manufacture |
| **Unit Size** | 2Kg PAIL |
| **Intended Usage** | Food Ingredient |

| Ingredient List/Composition |
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| BREADCRUMB (WHEAT FLOUR (**WHEAT** FLOUR, CALCIUM CARBONATE, NIACIN, IRON, FOLIC ACID, THIAMIN), WATER, SALT, YEAST, COLOUR: PAPRIKA EXTRACT E160C) |
| SALT |
| DEHYDRATED ONION |
| SPICE |
| GARLIC GRANULES |
| DEHYDRATED LEEK |
| ONION POWDER |
| HERB |
| SUGAR |

**Declarable Ingredients for Counter Ticket/Labelling**:
Contains HERB, Spice, SUGAR

Allergy Advice: For allergens, see ingredients in **BOLD.**

**Non Declarable Processing Aids/Additives From Carry Over**

| Processing Aid | PPM | Country of Origin |
|---|---|---|
| Thiamin | 1 | China |
| Calcium Carbonate E170 | 1,931 | France |
| Iron | 6 | India |
| Niacin | 11 | India / China |
| Folic Acid | 2 | Switzerland / China |
| Citric Acid E330 | 25 | UK |
| Glycerine E422 | 9 | UK |
| Mixed Tocopherols E306 | 2 | UK |
| Monopropylene Glycol E1520 | 9 | UK |
| Polysorbate 80 E433 | 31 | UK |
| Rapeseed Oil | 5,000 | UK |
| Rosemary Extract | 2 | UK |
| Sodium Ferrocyanide E535 | 3 | UK |
| Sulphur Dioxide E220 | trace (<1ppm) | UK |
| Vegetable Oil | 5,000 | UK |

**Chemical Specification (Typical Analysis):**

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| **Salt Level** | 14% - 19% |
| **Preservative** | None |
| **Colour** | To be equal in solution to the last accepted delivery |

**Typical Nutritional Values**

| | Per 100g of Seasoning | Per 100g of Finished Product |
|---|---|---|
| **Energy** | 1,261 KJ<br>301 Kcal | 101 KJ<br>24 Kcal |
| **Fat** | 2.1g | 0.2g |
| of which saturates | 0.1g | 0.0g |
| **Carbohydrate** | 66.8g | 5.3g |
| of which sugars | 4.3g | 0.3g |
| **Protein** | 10.2g | 0.8g |
| **Salt** | 16.9g | 1.4g |
| **Fibre** | 4.4g | 0.4g |

Note: The information provided is given in good faith and is based upon the product data supplied by the raw material suppliers.

**Microbiological Specification (Typical Analysis):**

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| **Total Viable Count** | < 100,000/g |
| **Mould Count** | < 1,000/g |
| **Yeast Count** | < 1,000/g |
| **Coliforms** | < 1,000/g |
| **E Coli** | < 10/g |

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| **Staph Aureus** | < 50/g |
| **B Cereus** | < 50/g |
| **Salmonella** | Absent in 25g |

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| **Nut Statement** | To the best of our knowledge, all products produced by Scobie & Junor do not contain any nuts or nut derivatives. However, we cannot guarantee that they are nut free. For more information please see our Nut Policy. |
| **Allergenic Ingredient Policy** | Scobie & Junor (Estd. 1919) Ltd takes all reasonable precautions to ensure the quality of our seasonings, mixes and functional blends. All materials are purchased from approved suppliers against a detailed specification, which clearly indicates the presence or absence of various ingredients. |
| **Sieving** | All raw materials are sieved with appropriate screens for each particular raw material prior to the blending of the product. |
| **Labelling** | Product label will contain Product Code, Product Name, Best Before Date and Batch Number. |
| **Storage/Transport** | Cool dry ventilated conditions avoiding direct heat or sunlight. Stored off the floor and not in contact with walls or ceilings. |
| **Health Hazard** | This product is designed for human consumption and when used in accordance with our recommendations should be safe for that purpose. Avoid ingestion or inhalation of dust when handling. |
| **Fire Hazard** | This product may present a fire hazard or explosion hazard when dispersed in air. Fires are readily extinguished with water or foam. |
| **Handling** | Use in a well ventilated area. |
| **Spillage/Disposal** | **Spillage:** Remove powder to a disposal container, wash contaminated area with detergent and water. **Disposal:** In accordance with the control of pollution act 1974. |
| **Emergency First Aid Procedures** | **Skin Exposure:** Normal standard of hygiene and regular washing with water should prevent irritation. **Eye Exposure:** Wash with water until irritation ceases. Seek medical advice if above is not observed. **Inhalation:** Remove person to fresh air. **IN ALL CASES IF ADVERSE EFFECTS PERSIST OBTAIN MEDICAL ADVICE** |
| **Legislation & Warranty Statement** | The product will be produced in accordance with all current relevant EU Legislation. The information provided is given in good faith and is based upon the product data supplied by the raw material suppliers. All additives used in this product comply with the requirements of regulation (EU) No. 231/2012 laying down specifications for food additives. |
| **Confidentiality** | This specification and the information contained within it remains the property of Scobie & Junor (Estd. 1919) Ltd and must not be disclosed to any third party without the prior written consent of Scobie & Junor (Estd. 1919) Ltd. |

| **Customer Approval of Specification** | |
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| Please sign and return this specification to **technical@scobie-junor.co.uk** to confirm formal acceptance of this specification. All specifications issued will be deemed to be accepted if no communication to the contrary is received after 10 working days. | |
| Signature: | |
| Print name: | |
| Position: | |
| Date: | |

Manufactured in BRCGS certificated blending facility # 8511005.

**Issued electronically by Scobie & Junor (Estd. 1919) Ltd**
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